

2023

**CIGAR BOX
PINOT NOIR****Region**
Leyda Valley**Soil**
Clay sandy soils
with red granite**Elevation****Alcohol**
13.5%**Vineyard** Traditional VSP trellis system on a double guyot, with a average yield of 6 tons/hectar.**Grape Varieties** 100% Pinot Noir**Vinification** In the cellar we do cold maceration for 7 to 10 days and then ferment at temperatures of 20 to 25 °C for 15 days, gentle extractions. 100% of the malolactic fermentation is carried out in stainless steel tanks and part of the wine is in contact with wood, mainly American oak.**Aging** Part of the wine ages in contact with American oak.**Tasting Notes** Violaceous red wine of medium intensity, with notes of raspberry, cherry and flowers, combined with the sweetness of vanilla and caramel provided by the French Oak. It is a silky and very balanced wine, very juicy and with a fresh acidity, a combination that achieves a wine that is very easy to drink**Reviews** 2023 Vintage
Tasting Panel: 92 Points2021 Vintage
James Suckling: 90 Points2019 Vintage
James Suckling: 90 Points**CIGAR BOX**

OLD VINE



HAND HARVESTED

PINOT NOIR

13.5% Alc. Vol. / 13.5% Vol. / v/v VINO TINTO

Cont. Net: 750 ml / 750 ml / 75 cl

**M·S WALKER
BRANDS**
SINCE 1933